IN THE SPECIFICATION:

Please correct the paragraph on Page 9 of the Specification, beginning at Line 18, as follows:

Turning now to the second unit operation B, a liquid fraction, consisting in a preferred embodiment of juice concentrate, fruit puree, and a calcium solution, are added to a jacketed kettle. The calcium levels of the liquid fraction are preferably in the range of 20-100 grams milligrams of calcium per gram of pectin in the pectin solution, and is dependent on the degree of esterification of the pectin and desired degree of pre-gel. This liquid fraction is then thoroughly mixed during an agitation step 40. The agitation step 40 should, in a preferred embodiment, comprise a slow agitation of the mixture, just sufficient to promote heat transfer through the mixture and blending of all of the various ingredients.